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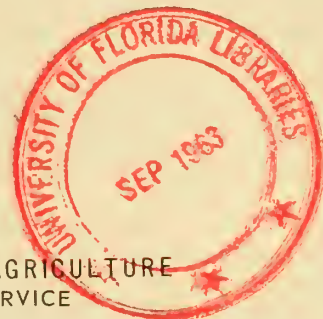
**INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS
FOR CURED OR CURED AND SMOKED AND FULLY-COOKED
PORK PRODUCTS--SERIES 500**

APPROVED BY USDA

These specifications contain descriptions of various cured and otherwise processed pork products customarily purchased by institutional users of meat. They were developed in conjunction with interested procurement agencies and suppliers and are approved for use in meat procurement programs in which the meats supplied are examined, accepted, and certified by Federal meat graders. These specifications must be used with "Institutional Meat Purchase Specifications--General Requirements for Use Under USDA Acceptance Service," which may be purchased from the Superintendent of Documents.

These specifications are one of a series approved for meat and meat products. Others which are currently available include those for Fresh Beef, Fresh Lamb and Mutton, Fresh Veal and Calf, and Fresh Pork. Copies of specifications for these products may be purchased from the Superintendent of Documents.

Specifications for Frozen Beef, Frozen Lamb and Mutton, Frozen Veal and Calf, Frozen Pork, Cured Beef, Sausage, Edible Byproducts, Canned Meats, and Portion-Control Meats will be available at a later date.



**UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
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INDEX OF PRODUCT AND WEIGHT RANGE TABLE

WEIGHT RANGE FOR WHOLESALE AND FABRICATED CUTS

WEIGHT RANGE TABLE (POUNDS)

Item No.	Product	4-6	6-8	8-10	10-12	12-14	14-16	16-18	18-20
500	Ham, Regular (Cured).....				x	x	x	x	x
501	Ham, Regular (Cured and Smoked)..				x	x	x	x	x
502	Ham, Skinned (Cured).....				x	x	x	x	x
503	Ham, Skinned (Cured and Smoked)..				x	x	x	x	x
504	Ham, Sknls. (Cured and Smoked) Partially Boned.....			x	x	x	x	x	
505	Ham, Sknls. (Cured and Smoked) Completely Boneless.....			x	x	x	x	x	
506	Ham, Sknd. (Cured and Smoked) Fully-Cooked, Dry Heat.....				x	x	x		
507	Ham, Bnls., Sknls. (Cured and Smoked) Fully-Cooked, Dry Heat.			x	x	x			
508	Ham, Bnls., Sknls. (Cured) Pressed, Fully-Cooked, Moist Heat.....		x	x	x	x			
509	Ham, Bnls., Sknls. (Cured and Smoked) Pressed, Fully-Cooked Moist Heat.....		x	x	x	x			
515	Shoulder, Regular (Cured).....			x	x	x	x	x	x
516	Shoulder, Regular (Cured and Smoked).....			x	x	x	x	x	x
517	Shoulder, Skinned (Cured).....			x	x	x	x	x	
518	Shoulder, Skinned (Cured and Smoked).....			x	x	x	x	x	
525	Shoulder, Picnic (Cured).....	x	x	x	x				
526	Shoulder, Picnic (Cured and Smoked).....	x	x	x	x				
527	Shoulder, Picnic (Cured and Smoked) Boneless, Skinless, Rolled, and Tied.....		x	x	x				
530	Shoulder Butt, Boneless (Cured and Smoked).....	x							
535	Bacon (Cured).....			x	x	x	x	x	x
536	Bacon, Slab (Cured and Smoked) Skin-On.....			x	x	x	x		
537	Bacon, Slab (Cured and Smoked) Sknls.....			x	x	x	x		
539	Bacon, Sliced (Cured and Smoked) Sknls.....								
541	Bacon, Sliced (Cured and Smoked) End Pieces.....								
545	Loin, Regular (Cured and Smoked).			x	x	x	x		
546	Loin, Bladeless (Cured and Smoked).....			x	x	x	x		
550	Canadian Style Bacon (Cured and Smoked).....								
551	Canadian Style Bacon (Cured and Smoked) Sliced.....								

Number of slices per pound (18-22; 22-26; 26-30; 28-32, or as specified

5- and 10- pound containers, as specified

3-5; 5-9 pounds

5-and 10-pound containers, as specified

INDEX OF PRODUCT AND WEIGHT RANGE TABLE

WEIGHT RANGE FOR WHOLESALE AND FABRICATED CUTS--Continued

WEIGHT RANGE TABLE (POUNDS)

Item No.	Product	4-6	6-8	8-10	10-12	12-14	14-16	16-18	18-20
555	Jowl Butts, Cellar Trim (Cured)..	1 to 2-1/2; 2-1/2 to 4 pounds							
556	Jowl Squares (Cured and Smoked)..	3/4 to 2; 2 to 3 pounds							
558	Spareribs (Cured).....	3 pounds or less; 3-5; 5 pounds or more							
559	Spareribs (Cured and Smoked)....	3 pounds or less; 3-5; 5 pounds or more							
560	Hocks, Shoulder (Cured).....	1/2 to 1; 1 to 1-1/2; 1-1/2 to 2-1/2 pounds							
561	Hocks, Shoulder (Cured and Smoked).....	1/2 to 1; 1 to 1-1/2; 1-1/2 to 2-1/2 pounds							
562	Fatback (Cured).....	x	x	x					
563	Feet, Front (Cured).....	3/4 to 1-1/2 pounds							

CLASSIFICATION

Pork items covered by these specifications must be of the following kinds, (selections, types, weight ranges, processes, and states of refrigeration) as specified herein.

SELECTION: TO BE SPECIFIED BY PURCHASER (not applicable to jowl butts, shoulder butts, jowl squares, spareribs, hocks, fatback, and feet)

Selection No. 1

Selection No. 2

DESCRIPTION OF SELECTIONS

Selection No. 1--Hams, shoulders, shoulder picnics, loins, and Canadian-style bacon of Selection No. 1 are meaty as a result of a combination of thick muscling and a minimum of intermuscular and external fat. The cuts are thick and plump throughout with at least moderately thick muscling and have not more than a small amount of intermuscular fat. The lean meat must be firm and must possess a bright, reasonably uniform cured color (slightly two-toned permissible), and a fine, smooth texture. Selection No. 1 slab bacon must be slightly thick and moderately uniform in thickness and be moderately long in relation to width. The bacon (slab or sliced) must indicate a moderately high ratio of lean to fat, and a uniform distribution of fat and lean layers. The exterior fat on Selection No. 1 pork cuts must be firm, white (except for the cured or well-penetrated smoke color), and reasonably uniform in distribution. The skin must be thin, smooth, and pliable. The pork cuts must be free from bruises, broken bones, dislocated or enlarged joints, or other malformation, odor, or flavor foreign to meat, and practically free from scores, miscuts, abrasions, hook marks, blemishes, hair roots, or other defects.

Selection No. 2--Hams, shoulders, shoulder picnics, loins, and Canadian style bacon of Selection No. 2 lack meatiness because of either thin muscling or thick intermuscular and external fat, or a combination of characteristics intermediate in both respects. The cuts are slightly thick and plump throughout with slightly thick muscling. They have a slightly high to high amount of intermuscular fat. The lean meat must be firm and must possess a bright, reasonably uniform cured color (slightly two-toned permissible), and a fine, smooth texture. Selection No. 2 slab bacon must be not more than moderately thick, but it may be uneven in thickness and slightly short in relation to width. The bacon (slab or sliced) may indicate a moderately low ratio of lean to fat and have rather thick fat deposits between layers of lean. The exterior fat on Selection No. 2 pork cuts must be firm, white (except for the cured or well-penetrated smoke color), and fairly uniform in distribution. The skin

must be at least moderately thin, smooth, and pliable. Pork cuts otherwise eligible for Selection No. 1 or Selection No. 2 but which have slight scores, abrasions, hook marks, or cuts not exceeding 1/2 inch in depth nor more than two square inches in area on the surface of the pork cuts used for slicing, but which do not interfere with the making of satisfactory slices, will be acceptable. Pork cuts showing only a slight amount of hair roots or which are only slightly miscut or mis-shaped may be included; however, pork cuts which have broken bones, dislocated or enlarged joints or other malformation, bruises or odor or flavor foreign to meat are not acceptable.

WEIGHT RANGE: TO BE SPECIFIED BY PURCHASER (see weight range table)

STATE OF REFRIGERATION: TO BE SPECIFIED BY PURCHASER

- A Chilled
- B Frozen

PROCESSING:

Curing--In accordance with the regulations of the applicable meat inspection agency, all product items covered by these specifications must be mildly and thoroughly, but not excessively, cured by an acceptable and recognized conventional method which will impart the typical well-cured texture, cohesion, flavor, aroma, soundness, and appearance (including a bright, stable, cured color) to the finished product.

Smoking--In accordance with the regulations of the applicable meat inspection agency all smoked products covered by these specifications must be smoked for a sufficient time and with temperatures as necessary to appropriately dry the product and to impart a uniform, bright, well-penetrated smoke color and the characteristic aroma, flavor, firmness, bright sheen, and appearance of a well-smoked product. Any encrusted salt, extraneous matter and smokehouse residue other than the normal smoke color must be closely removed (no washing), such as by careful light brushing or wiping, without damage to the product. Stockinettes, strings, and similar hanging devices must be completely removed and excluded prior to wrapping, packing, and delivery of the product.

Cooking--In accordance with the regulations of the applicable meat inspection agency all product items covered by these specifications requiring cooking must be cooked by one of the following means as specified for the product item.


A Dry Heat--Dry heat, fully-cooked, smoked meat items should be smoked and cooked simultaneously without undue interruption by an acceptable conventional method or means for sufficient time to impart a uniform, bright, well-penetrated smoke color and characteristic aroma and flavor to the product, and with temperatures as necessary to reflect the typical, fully-cooked characteristics in the finished product. The smoking and cooking procedure must be conducted in a fairly continuous manner to appropriately dry the product without undue rendering of fat, undercooking, overcooking, or other damage. The fully-cooked items must be handled as necessary to remove rendered surface fat and extraneous matter.

B Moist Heat--The cured pork items should be fully-cooked with moist (hot water, or hot water and steam) heat in temperatures and for the time necessary to impart the typical, fully-cooked characteristics to the finished product. After cooking, the fully-cooked products must be lightly showered with tepid water to remove surface meat juices, jelly or albumin and then trimmed lightly and smoothly to conform them to the specification requirements.

FINISHED PRODUCT CHARACTERISTICS

The finished product as delivered must be sound and in excellent condition. The product must reflect appropriate selection, style, shape, weight range, curing, skinning, boning, defatting, smoking, cooking, packaging, packing, and state of refrigeration (as applicable).

In addition, the product must meet other factors of conformance without evidence of faulty workmanship and handling. The color of the lean meat must be fairly uniform and stable, characteristic of well-cured product without evidence of greening, streaking, or other discoloration (a slightly two-toned or iridescent color permissible). The lean meat must possess a fine, smooth texture, and be tender, cohesive, firm or only slightly resilient, but not unduly hard. Smoked products must have an acceptable flavor and aroma and a fairly uniform, bright, well-penetrated smoked color, and must be free from extraneous material, including encrusted salt and smokehouse residue (except the natural smoke color). The smoked product must be fairly dry on the exterior and interior (including a well-sealed butt on hams not smoked in artificial casings), but not excessively dried or scorched. It must not have more than a very slight amount of dripping or exuding moisture upon appreciable careful hand pressure without damaging the product. Cooked products must be thoroughly cooked and practically free from air holes, pockets of moisture, rendered fat, gelatinous matter, ragged edges, surface strings (except closely tied necessary stitching), and extraneous matter, and must be free from fermented or other odor or flavor foreign to meat, rancidity, mold, and other deterioration or damage.



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INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS
FOR CURED OR CURED AND SMOKED AND FULLY-COOKED PORK
PRODUCTS--SERIES 500

APPROVED BY USDA

DETAILED REQUIREMENTS

Material--The cured and otherwise processed pork cuts described in these specifications must be derived from sound, well-trimmed wholesale market and fabricated cuts. The pork must show no evidence of freezerburn, mishandling, rancidity, or other detrimental blemish. Pork cuts which have been excessively trimmed in order to make specified weights or which are substandard for any reason with these specifications must be excluded. They must be in excellent condition to the time of delivery.

Item No. 500 - Ham, Short Shank, Regular (Cured)--The regular, cured, skin-on, short shank ham is produced by separating it from the side of the hog at a point ranging from 2 to 3 inches anterior to the exposed knob end of the aitchbone. The cut is made at an approximate right angle to a line parallel to the shank bones, with the knife held perpendicular to the outside skin surface of the side of the hog carcass to avoid undercutting in any direction on the butt end of the ham. Approximately half or more of the shank (but not beyond the stifle joint) must be cut off at an approximate right angle to the shank bone and be excluded. The tail bone and the tail must be removed. Practically all pelvic fat (gut fat) and loose fat on the face of the ham must be removed without any appreciable scoring on the muscular portion. The ham must be suitably faced without ragged edges, and with a smooth, well-rounded skin collar on the face side extending not more than 2-1/2 inches inward from the center of the stifle joint on a line therefrom to the bone on the butt end. The ham must be properly flanked to remove the lymph glands, fat, and tissue close to the major lean meat of the flank and must be shapely and closely trimmed, being well rounded at the cushion and butt end. The exterior fat thickness of the trimmed regular ham measured directly under the bone at the edge of the butt must not exceed that indicated in the following schedule:

Weight Range of Regular Ham

Maximum Fat Thickness

	<u>Selection No. 1</u>	<u>Selection No. 2</u>
10-12 pounds	1 Inch	1-1/2 Inches
12-14 pounds	1-1/4 Inches	1-3/4 Inches
14-16 pounds	1-1/2 Inches	2 Inches
16-18 pounds	1-3/4 Inches	2-1/4 Inches
18-20 pounds	2 Inches	2-1/2 Inches

Item No. 501 - Ham, Short Shank, Regular (Cured and Smoked)--The regular (cured and smoked) short shank ham must conform with the requirements specified for Ham, Short Shank, Regular (Cured) - Item No. 500, except that in addition to curing, the ham must be well smoked.

Item No. 502 - Ham, Short Shank, Partially Skinned (Cured)--The partially skinned, (cured) short shank ham must conform with the requirements specified for a Ham, Regular, Short Shank, (Cured) - Item No. 500, except that the ham must be partially skinned leaving a well-rounded skin collar not exceeding 15 percent of the distance from the stifle joint to the edge of the butt. The skin must be removed so that the collar line is at a slant of at least 15 degrees toward the cushion side starting at the flank side leaving the skin collar approximately 1 inch longer on the flank edge. Fat remaining on the skinned surface must be fairly smooth and, except for beveling at the collar and butt ends, reasonably uniform in thickness, not exceeding 1/2 inch in depth measured at any point 1-1/2 inches or more from the edge of the skin collar. The fat must be neatly beveled on the back so as to approximately meet the lean at the butt end.

Item No. 503 - Ham, Short Shank, Partially Skinned (Cured and Smoked)--The partially skinned (cured and smoked) short shank ham must conform with the requirements specified for Ham, Partially Skinned, Short Shank (Cured) - Item No. 502, except that in addition to curing the ham must be well smoked.

Item No. 504 - Ham, Skinless, Partially Boned (Cured and Smoked)--The skinless, partially boned ham (cured and smoked) must conform with the requirements specified for Ham, Regular (Cured and Smoked) - Item No. 501, except that the ham must be made completely skinless and be trimmed and defatted as necessary to produce a well-trimmed, skinless, cured and smoked ham. Exterior surface fat in excess of three-eighths of an inch average thickness as determined in the finished product must be closely removed and excluded. All trimming, skinning, and defatting may be accomplished either before or after curing but must be done prior to smoking. The fat must be neatly beveled back for at least 1 inch at the outer periphery of the butt end from a point close to the lean meat edge of the butt. The aitch bone and overlying flesh and shank bones must be removed without excessive lacerations or other damage to the ham, leaving the femur bone intact in the ham. The lean meat of the shank, after proper trimming--removal of major tendons and practically all surface fat--may be left on the ham as a natural attachment provided it is folded in and stitched. The ham must be encased in an artificial casing to produce a smooth, plump, elongated, oval-shaped, skinless, partially boned, cured, and smoked ham.

Item No. 505 - Ham, Skinless, Completely Boneless (Cured and Smoked)--The skinless, completely boneless (cured and smoked) ham must conform with the requirements specified for Ham, Skinless, Partially Boned (Cured and Smoked) - Item No. 504, except that the ham must be made completely boneless. The femur bone must be removed closely without unduly lacerating or damaging the ham. The shank meat, if used, must be attached naturally and after proper trimming--removal of major tendons and practically all surface fat--must be folded back into the adjacent femur bone cavity as a "plug" (preferably stitched). The prepared cured ham must be encased in a close-fitting, artificial casing of good transparency showing the exterior characteristics of the smoked ham. The casing must be of suitable size, strength, and quality to withstand conventional careful handling of the product to the time of delivery. The ham must be handled and placed in the casing with the major muscle fibers running parallel (lengthwise) with the casing so that customary slicing will be at approximate right angles thereto and in a manner to result in an acceptable, smooth, compact, cohesive (proper sliceability), ham of good symmetry having a cylindrical, oval, or elliptical shape and without detrimental recesses (pockets of air, moisture, rendered fat), in the finished product (close string stitching permissible). The encased ham may be smoked in stockinettes, or a similar hanging device.

Item No. 506 - Ham, Partially Skinned (Cured and Smoked), Fully-Cooked, Dry Heat--The partially skinned (cured and smoked), fully-cooked ham must conform with the requirements for Ham, Partially Skinned (Cured) - Item No. 502, except that in addition to curing, the ham must be smoked and cooked by the dry-heat method. All trimming, skinning, and defatting may be accomplished before or after curing, but must be done prior to smoking and cooking so that the finished product will be well trimmed, shapely, smooth, and uniformly smoked on the entire surface. Promptly after smoking and cooking, the fully-cooked ham must be handled as necessary to remove rendered surface fat and extraneous matter. After cooking, the fully-cooked ham must be properly chilled prior to wrapping in suitable moisture and grease resistant paper of good quality.

Item No. 507 - Ham, Boneless, Skinless (Cured and Smoked) Fully-Cooked, Dry Heat--The boneless, skinless (cured and smoked), fully-cooked ham must conform with the requirements for Ham, Skinless (Cured and Smoked) Completely Boneless - Item No. 505, except that the ham must be fully-cooked by the dry-heat method. The dry-heat, fully-cooked ham must be stuffed into a close, smooth-fitting artificial casing either prior to or after smoking and cooking. Dissolved, clear gelatin may be used to momentarily dip the ham to facilitate stuffing in the casing.

Item No. 508 - Ham, Boneless, Skinless (Cured), Pressed, Fully-Cooked, Moist Heat--The boneless, skinless (cured), pressed, fully-cooked ham must conform with the requirements for Ham, Skinless (Cured and Smoked) Completely Boneless - Item No. 505, except that the ham must be cured only, and fully-cooked by the moist-heat method. The finished product may be rectangular or pear-shaped, as specified by the purchaser. The moist-heat, fully-cooked ham may be stuffed intact into a close-fitting, artificial casing or may be suitably wrapped to be completely covered with paper, as specified by the purchaser. If artificial casings are specified, the exterior of the encased ham must be practically free of gelatinous material, rendered fat, extraneous matter, appendages, and strings or mechanical fasteners, except as necessary to secure the ends of the tied casings. The external end or surface of the ham may be momentarily dipped in a clear gelatinous solution as may be necessary to facilitate stuffing in the casing.

Item No. 509 - Ham, Boneless, Skinless (Cured and Smoked), Pressed, Fully-Cooked, Moist Heat--The boneless, skinless (cured and smoked), pressed, fully-cooked ham must conform to the requirements for Ham, Boneless, Skinless (Cured), Pressed, Fully-Cooked, Moist Heat - Item No. 508, except that in addition to curing, the ham must be smoked in accordance with good commercial practice.

Item No. 515 - Shoulder, Regular (Cured)--The cured regular shoulder is produced by separation from the hog side by a cut starting at a point in the armpit that is not more than 1 inch posterior to the elbow joint, but which does not expose the elbow joint, and which continues reasonably straight across the hog side, perpendicular to the outside skin surface. The neck bones, ribs and related cartilages and breast bone, intercostal meat, breast flap, bloody discolorations, and loose ends must be closely and smoothly removed and excluded. The shoulder must be well faced without undue removal of lean. The foot must be neatly sawed and cut off in or slightly above the upper joint of the knee at an approximate right angle to the shank bone, and, unless otherwise specified, shoulders with shorter shanks (but not cut beyond the elbow joint) will be acceptable. The jowl (neck portion) must be removed close to the body of the shoulder on a line approximately parallel to the opposite straight-cut side of the shoulder, starting behind the "ear-dip," which must remain on the jowls, and continuing the cut so as to remove the entire jowl section. Overhanging or protruding skin or fat at the butt must be removed closely and on a slight bevel approximately meeting the major lean edge at the butt to produce a shapely and closely trimmed regular shoulder. The exterior fat thickness of the trimmed regular shoulder, measured perpendicular to the skin at the approximate center of the butt, must not exceed that indicated in the following schedule:

Weight Range of Regular Shoulders

Maximum Fat Thickness

	<u>Selection No. 1</u>	<u>Selection No. 2</u>
8-10 pounds	1 Inch	1-1/2 Inches
10-12 pounds	1-1/4 Inches	1-3/4 Inches
12-14 pounds	1-1/2 Inches	2 Inches
14-16 pounds	1-3/4 Inches	2-1/4 Inches
16-18 pounds	2 Inches	2-1/2 Inches

Item No. 516 - Shoulder, Regular (Cured and Smoked)--The regular (cured and smoked) shoulder must conform with the requirements specified for Shoulder, Regular (Cured) - Item No. 515, except that in addition to curing, the shoulder must be well smoked.

Item No. 517 - Shoulder, Partially Skinned (Cured)--The partially skinned shoulder (cured) must conform with the requirements specified for a Regular Shoulder (Cured) - Item No. 515, except that the shoulder must be partially skinned, leaving a well-rounded skin collar at the shank end. The skin collar must not exceed 45 percent of the length of the entire back (skin-side) surface of the shoulder, measured lengthwise from the approximate center at the edge of the butt to the extreme outer tip of the shank end when removed at or near the upper knee joint. For shoulders in which the foot is cut shorter,

the skin collar must not exceed 25 percent of the length measured centrally on the outside of the shoulder along a straight line which extends from the elbow joint to the edge at the butt end. The skin must be removed so that the collar line is at a slant of at least 15 degrees toward the jowl side starting at the elbow side. Fat remaining on the skinned surface must be fairly smooth and, except for beveling at the collar and butt ends, reasonably uniform in thickness, not exceeding 1/2 inch in depth, measured at any point 1 1/2 inches or more from the edge of the skin collar. At least traces of false lean must be evident on the back (skinned side) surface of the shoulder. The fat must be neatly beveled to approximately meet the lean meat at the butt and sides.

Item No. 518 - Shoulder, Skinned (Cured and Smoked)--The skinned shoulder (cured and smoked) must conform with the requirements specified for Shoulder, Partially Skinned (Cured) - Item No. 517, except that in addition to curing, the shoulder must be well smoked.

Item No. 525 - Shoulder Picnic (Cured)--The regular (skin-on) cured shoulder picnic is that portion of the standard cut Shoulder, Regular - Item No. 515, remaining after the removal of the clear plate and the Boston butt. The shoulder picnic is separated from the Boston butt and clear plate by a cut which is reasonably straight and perpendicular to the outside skin surface (not slanted or undercut) and approximately parallel to the breast side of the shoulder, leaving all the major shoulder bone (humerus) and not less than 1 nor more than 2 inches of the blade bone (scapula) in the shoulder picnic. The foot must be neatly sawed and cut off in or slightly above the upper joint of the knee at an approximate right angle to the shank bone. Unless otherwise specified, shoulder picnics with shorter shanks (but not cut beyond the elbow joint) will be acceptable. The shoulder picnic must be well faced, including removal of practically all of the "lip" and breast flap, and must be well rounded with the skin and fat beveled at least the equivalent of the thickness of the fat at the butt end to produce a shapely and closely trimmed shoulder picnic. The exterior fat thickness at the butt end of the trimmed shoulder picnic, measured perpendicular to the skin at the skin edge of the bevel directly underneath the remaining portion of the scapular bone, must not exceed that indicated in the following schedule:

<u>Weight Range of Shoulder Picnics</u>		<u>Maximum Fat Thickness</u>	
	<u>Selection No. 1</u>		<u>Selection No. 2</u>
4-6 pounds	3/4 Inch		1-1/4 Inches
6-8 pounds	7/8 Inch		1-3/8 Inches
8-10 pounds	1 Inch		1-1/2 Inches
10-12 pounds	1-1/4 Inches		1-3/4 Inches

Item No. 526 - Shoulder Picnic (Cured and Smoked)--The shoulder picnic (cured and smoked) must conform with the requirements specified for Shoulder Picnic (Cured) - Item No. 525, except that in addition to curing, the shoulder picnic must be well smoked.

Item No. 527--Shoulder Picnic (Cured and Smoked) Bnls. Sknls. Rolled and Tied--The shoulder picnic (cured and smoked) boneless, skinless, rolled and tied must conform with the requirements for Shoulder Picnic (Cured and Smoked) Item No. 526, except that the picnic must be made completely boneless and skinless. The arm bone and blade bone must be removed closely without unduly lacerating or damaging the Shoulder Picnic. The shank meat, if used, must be attached naturally and after proper trimming--removal of major tendons and practically all surface fat--must be folded back into the adjacent elbow bone cavity as a "plug" (preferably stitched). Exterior surface fat in excess of three-eighths of an inch average thickness as determined in the finished product must be closely removed and excluded. All trimming, skinning, and defatting may be accomplished either before or after curing but must be done prior to smoking. The boneless, skinless, cured and smoked picnic must be rolled to produce a firm, compact, rolled roast and must be held together by loops of strong twine uniformly spaced girthwise and lengthwise around the outside of the rolled roast.

Item No. 530 - Shoulder Butt, Boneless (Cured and Smoked)--The boneless shoulder butt is the portion of the Boston butt on the flat (interior) side of the blade bone. It must be removed intact and must be closely trimmed by removing loose flesh, ragged edges, and surface fat in excess of one-fourth inch in thickness. The trimmed, boneless shoulder butt must be cured and stuffed into a close and smooth-fitting artificial casing either prior to or subsequent to smoking. Dissolved clear gelatin may be used to momentarily dip the product to facilitate stuffing in the casing. Promptly after smoking, the finished product must be handled as necessary to remove grease and extraneous matter.

Item No. 535 Belly, Skin-On (Cured)--The skin-on (cured) belly is that portion of the pork-side middle after removal of the loin, fat back, and spareribs. The belly must be boneless and the major cartilages of the sternum and the ribs must be removed closely and smoothly without deep scoring. Any remaining embedded tips of the cartilages must be approximately level with, or slightly lower than, the surface lean. The longest diameter of any exposed cartilage must not exceed three-eighths of an inch. Practically all leaf fat and other abdominal surface fat of similar character must be removed. The belly must be separated from the fat back on a straight line not more than three-fourths of an inch beyond the outermost curvature of the scribe line. The scribe line must not exceed 1/4 of an inch in depth. The inside surface area on the fat back side above the scribe line must not be unduly scalped (snowballed). The sides of the belly must be reasonably straight and parallel and at approximate right angles to the shoulder end. The ham end of the belly may be cut on an angle so that the flank side is about 1 inch longer than the fat back side. Any enlarged soft, porous, or seedy mammary tissue and the pizzle recess of barrow bellies must be removed. No lean meat may be removed except that necessary in appropriate squaring and trimming. Bellies showing any of the following objectionable characteristics detrimentally affecting the finished product will not be acceptable; namely, severe or excessive trimming to make specified weights, undue removal of lean meat, poor workmanship, or any other damage or condition adversely affecting the end product.

Item No. 536 - Bacon, Slab (Cured and Smoked) Skin-on--The skin-on (cured and smoked) slab bacon must conform with the requirements specified for Belly, Skin-on (Cured) - Item No. 535, except that the belly must be well squared on all edges and with approximately straight and parallel sides and ends (normal receding flesh at the brisket and ham ends or slight distortion from smoking is acceptable), and be well adapted to producing a high yield of full-cut acceptable slices. In addition to curing, the belly must be well smoked.

Item No. 537 - Bacon, Slab (Cured and Smoked), Skinless, Formed--The skinless slab bacon must conform with the requirements specified for Bacon, Slab (Cured and Smoked) Skin-on - Item No. 536 - except that the finished product must have the skin removed and excluded, leaving a smooth skinned surface free of hair roots. The skin may be removed from the belly or slab bacon, either before or after curing, but must be done prior to smoking. The skinless slab bacon must be well-formed (usually shaped mechanically) after smoking and cooling.

Item No. 539 - Bacon, Sliced (Cured and Smoked) Skinless--The slices must be produced from skinless slab bacon. The bacon slices, as packaged in individual packages, must be at least reasonably uniform in length, width, and thickness, ranging from 8 to 10 inches in length without underfolding. Unsliced pieces or slices showing hanger comb marks, product residue, punctured or mutilated sections, cracked slices due to hard or granular fat, or those cut on an appreciable slant or bias, or from small or irregular pieces, or which have other serious damage must be excluded. One part slice may be used per package to make exact weight. The individual packages of sliced bacon must be of the number of slices per pound as specified. (See weight range table).

Item No. 541--Bacon, Sliced (Cured and Smoked) Ends and Pieces--The ends and pieces must be obtained from the regular production of sliced bacon. Frayed, shredded, broken, or otherwise damaged slices; small, unsliced pieces; slices showing string or hanger marks; or slices from small or extreme sections and machine scrap pieces are acceptable.

Item No. 545 - Loin, Regular (Cured and Smoked)--The regular cured and smoked pork loin is typical of a pork loin cut from a standard hog side after the removal of the regular shoulder, ham, belly, and backfat, thus leaving the customary blade bone portion with its overlying flesh, 11 or more ribs and at least three sacral vertebrae in the loin. The line separating the loin from the belly is fairly straight and reasonably parallel with the major loin muscles. It must extend from a point on the first rib of the loin which is not more than 1-3/4 inches from the junction of the foremost rib and the foremost thoracic vertebra to a point on the ham end which is immediately adjacent to the major tenderloin muscle, which must remain practically intact in the loin. The fleshy side of the loin must be fairly smooth, with a well-arched, convex surface extending from a point close to the cut tip ends of the ribs to a point fairly close to the outer extremities of the thoracic vertebrae (feather bone tips). This smoothness and contour must continue over the rest of the loin in a plane which is reasonably parallel with the major muscles of the loin. The outside muscle (false lean) over the blade must be exposed lengthwise with the loin for a distance of 4 or more inches. The fat on the loin must not exceed 1/4 inch in thickness over the major loin muscles. There must be no appreciable removal of the lean from the major loin muscles. Except for a thicker shoulder end, the contour (width and thickness) of the loin must be fairly uniform and symmetrical. Lumbar and pelvic fat over 1/4 inch in thickness, and bloody portions (usually at the shoulder end) must be closely removed and excluded. The skirt (diaphragm) and hanging tender must be removed and excluded.

Item No. 546 - Loin, Bladeless (Cured and Smoked)--The bladeless (cured and smoked) loin must conform with the requirements specified for Loin, Regular (Cured and Smoked) - Item No. 545, except that the blade bone and related cartilage and the overlying flesh must have been removed and excluded.

Item No. 550 - Canadian Style Bacon (Cured and Smoked) Unsliced--Canadian style bacon must be produced from that portion of a regular pork loin which is anterior to the hip bone. All bones, cartilages, tenderloins, and accompanying lumbar fat and tissue, skirts, intercostal meat (rib fingers), glandular tissue, blade meat (includes the muscle lying directly beneath the blade bone), belly strip and the thin layers of meat (whether exposed or covered with fat) lying over the major loin muscle must be closely removed and excluded, leaving only the major loin muscle and closely adhering muscles on the inside thereof. The boneless major loin muscle must be cut fairly square at both ends and frayed and semiloose pieces of flesh and fat in excess of 1/4 inch thickness on any exposed surface must be closely removed and excluded. The finished product may be encased in artificial casings. Dissolved clear gelatin may be used to momentarily dip the product to facilitate stuffing in the casing.

Item No. 551 - Canadian Style Bacon (Cured and Smoked) Sliced--Sliced Canadian style bacon must be produced from cured and smoked Canadian style bacon. The slices must be reasonably uniform in thickness, and they may range in thickness from seven to nine slices per linear inch. Slicing must be at approximate right angles to the major muscle. Insofar as practical, the slices must be maintained in conventional layers in the same order as produced. Slices showing string or hanger marks; slices from small or irregular end sections; mutilated slices, machine scrap pieces, or other product residue must not be included.

Item No. 555 - Jowl Butts, Cellar Trim (Cured)--Cured jowl butts must be of standard cellar trim with boot jack points and ragged ends smoothly removed and excluded. Slightly irregular trimming is permissible. The product must be free from dripping moisture or exuding moisture upon appreciable hand pressure. Individual pieces of the product delivered dry salted must be coated with clear granulated salt; however, loose and encrusted salt must be removed and excluded. The finished product must not exhibit evidence of over or undercuring, or of improper storage.

Item No. 556 - Jowl Squares (Cured and Smoked)--Jowl squares must be reasonably rectangular in shape and at least reasonably well squared on the sides and ends, being reasonably symmetrical and reasonably smooth on all surfaces. They must be well faced

by close removal, before smoking, of surface glandular and loose tissue, and bloody discoloration.

Item No. 558 - Spareribs (Cured)--Cured spareribs are the entire intact rib section as removed by neatly "ribbing" the belly portion of the pork carcass midsection extending from the scribe line at the fat back side of the belly to, and including portions of, the rib cartilages, with or without a portion of the split breast bone, and with or without the skirt (diaphragm) remaining.

Item No. 559 - Spareribs (Cured and Smoked)--The spareribs (cured and smoked) must conform with the requirements specified for Spareribs (Cured) Item No. 558, except that in addition to curing, the spareribs must be well smoked.

Item No. 560 - Hocks, Shoulder (Cured)--Shoulder hocks are produced in making short shank shoulders or shoulder picnics. They must be cut in or above the upper joint of the knee and must include the fleshy portion of the shank as produced. They may not be less than 2 inches in length.

Item No. 561 - Hocks, Shoulder (Cured and Smoked)--The shoulder hocks (cured and smoked) must conform with the requirements specified for Hocks, Shoulder (Cured) - Item No. 560, except that in addition to curing, the shoulder hocks must be well smoked.

Item No. 562 - Clear Fat Back (Cured)--The cured clear fat backs must be produced from the fatty portion of the back after the removal of the loin. They must be relatively short and thick, and the thickness must be relatively uniform throughout. All edges must be reasonably squared. The cured product must be well drained and reasonably free from loose and encrusted salt.

Item No. 563 - Front Feet (Cured)--Front feet are removed from the shoulder at least slightly above the knee joints. The feet must be properly scalded and cleaned and be free from scurf. The feet must also be free from hair and hair roots and the nails must be removed. Extra-large, coarse feet are not acceptable.

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